

Grodziski Mild HGB

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **18.6**
- Style **Mild**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **18.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **18.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 2.9 kg (78.4%) | 80 % | 3 |
| Grain | Fawcett - Dark Crystal | 0.3 kg (8.1%) | 71 % | 300 |
| Grain | Brown Malt (British Chocolate) | 0.1 kg (2.7%) | 70 % | 128 |
| Grain | Abbey Malt Weyermann | 0.3 kg (8.1%) | 75 % | 45 |
| Grain | Chocolate Malt (UK) | 0.1 kg (2.7%) | 73 % | 887 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 12.5 g | 30 min | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|----------|------------|
| WLP004 - Irish Ale Yeast | Ale | Liquid | 41.67 ml | White Labs |